

starters

onion soup gratinee 5.50

spring vegetables with saffron broth 5.50

incredibly huge **shrimp "shrimp" cocktail** 13-

beef carpaccio with shaved fresh parmesan, capers, squeeze of fresh lemon and olive oil 13-

maryland style **crab cake** cajun remoulade 11-

pu pu platter tempura shrimp, pork pot sticker, marinated chicken skewer,
asian noodle-shrimp salad 8-

bourbon flamed lobster bouchee 15-

seared **scallops** with chilled fennel salad and lemon caper vinaigrette 9.50

salads

romaine heart, english stilton cheese, shaved red onion, crisp bacon and garlic vinaigrette 7-

mixed **field greens** with fresh berries, asiago and pecans 6-

iceberg lettuce wedge with bleu cheese dressing 4.75

boston butter lettuce with chive, asiago and fresh lemon-olive oil dressing 6-

caesar salad with house lemon-caesar dressing 5.50

fresh **spinach salad** with hard boiled egg, fresh mushrooms, bacon bits, cherry tomatoes 6-

mixed **field greens** with feta, marinated grilled asparagus, roasted red peppers 7-

radisson signature "tasteful choices" small plates

pan roasted **salmon filet** with mustard tarragon glaze and rosemary baby bliss potatoes 18-

breast of chicken seared with southwestern rub and served with mexican rice
and black bean-corn salsa 17-

lobster, mango and avocado salad with frisee, jalapeño-lime dressing 18-

prosciutto wrapped savory cod with pearl pasta ragout 17-

main plates

grilled **prime sirloin**, lemon zest-parsley butter, 3 dipping sauces, garlic-chive potato cakes 32-

red pepper pesto crusted **chilean sea bass**, wild rice medley 26-

pork tenderloin with panko crust, mango-pineapple coulis and garlic-chive potato cakes 23-

grilled **lamb chops**, raspberry chipotle glaze, plantain chips and rosemary baby bliss potatoes 31-

seared **ahi tuna** with ginger-scallion crust and served with chilled asian noodle-shrimp salad 24-

grilled **filet mignon** drizzled with shallot-merlot reduction, topped with frizzy onions, rosemary baby bliss potatoes 30- **petite filet** 25-

sautéed **veal medallions**, red pepper sage coulis, boursin creamed spinach and wild rice 24-

stuffed **dozer sole duet** with crab and asparagus fillings, buerre blanc and wild rice medley 25-

marinated grilled **ribeye steak**, zinfandel syrup and rosemary baby bliss potatoes 26-

seared **breast of duck** with jalapeño-cactus jelly glaze, corn flap jacks and black bean salad 21-

phyllo turnover stuffed with spinach, artichoke hearts, crimini mushrooms and garlic chevre, served with basil and sun dried tomato pestos 19-

herb rubbed **angus center cut top sirloin** with rosemary baby bliss potatoes 22-

sautéed **breast of chicken** with candied kumquats, shiitake mushrooms, and black pepper. flamed with cointreau and served with wild rice medley 21-

penne pasta with sautéed shrimp, portobello mushrooms, diced tomato, spring greens and garlic-lemon wine sauce 19-

featured white wines

heron hill dry riesling (ny) 7-/28-
hazlitt semi-dry riesling (ny) 7.50/30-
babich sauvignon blanc (nz) 7-/28-
chateau st. michelle pinot gris (wa) 6-/24-
wagner gewürztraminer(ny) 6.50/26-
salmon run chardonnay (ny) 6-/24-
simi chardonnay (ca) 7-/28-
sonoma cutrer chardonnay (ca) 9.50/38-

featured red wines

salmon run pinot noir (ny) 7-/28-
hosmer cabernet franc (ny) 7.50/30-
blackstone merlot (ca) 6.50/26-
chateau st. michelle merlot (wa) 8-/32-
chateau lafayette cabernet (ny) 7.50/30-
kendall jackson cabernet (ca) 8-/32-
seven deadly zins (ca) 8-/32-
greg norman shiraz (aust) 7.50/30-

